

WOMAN'S HOME PAGE

CHARLES DWYER... Editor.

The Christmas Dance

By Clara Morris

SHE was looking at some silk waists, and grew more and more uncertain moment by moment. That's how I came to notice her—such a pretty, worried, fresh young face, and she was from the country. Her gown showed that. It was good, but two or three seasons old in cut and style; well-tailored, but not a very good fit.

Her eyes met mine, and then came a sudden, impulsive request for advice. It was for a party, a dancing party in the public hall in the village (what did I tell you?) and she had been invited (gracious! what a color that girl could get into her cheeks); and she had no one with her to consult, and her skirt would be black silk—very nice and fluffy about the bottom. There she stopped and waved a helpless hand at the counter.

I held up the blue, then the pink, close to her clear young face, and said, positively, unflatteringly, "The pink for you, child"—and as she happily handed it over to the saleswoman I received my change and was departing, when the young girl ran after me and offered her hand in thanks, saying, while shyly laughing, "I'll think of you in the very first dance." And I thought, you will not be able to think consecutively of anyone by the last dance.

The Country Dance

A country dance—did you ever go to one? Flutter back the leaves of time, you busy business man, to that place when you were still "back home." Don't you remember how you used to do all the chores a bit earlier on that afternoon—feeding and watering the stock, bedding down the creatures in the barn, bringing in water, and arms and arms full of wood—and mother smiling at you very knowingly?

Then tramping off to your own bare little room up-stairs, carrying your freshly blackened boots with you, and shaved and combed, you put just a mite of pomade on your hair to keep it in order, and put on a collar that nearly cut your head off and a suit of clothes that seemed somehow kind of short-waisted.

Then more than likely you stole into mother's room and just shook her bottle of cologne up once or twice against your handkerchief. After this supposedly secret act you walked through the kitchen, leaving a trail of perfume about three feet wide, and mother's smile became a comfortable laugh.

The Sleigh Ride

Don't you remember bringing out the sleigh—a small cutter every time for preference? How you filled it with clean, sweet straw first, to keep the cold out, and over the straw you spread some horse-blankets, and over all the good, old, ugly buffalo robe that father bought when he was courting mother?

And then you jumped in, and Billy (the young sorrel), covered with bells, was off with a rush, and you stopped not

far off before a gate, and the door opened instantly, and someone came out—a mere slipping, sliding bundle, with little laughs escaping from it. And someone's mother called: "Now do be careful, you John, and don't keep her out too late!"

And your bundle being safely tucked in, you discovered that the fleecy-white head wrappings left exposed two sweet eyes and a little red mouth, and your heart pounded so you were afraid she'd hear it. And, too, though her left hand was mittened, the right one was bare—a girl needs always one bare hand to arrange her wraps properly from time to time.

Then, after a bit of silent driving, you grew anxious about that hand, and had to touch it to find if it was warm, and then had to hold it to keep it warm.

The "Showin'-Off" Stage

Lord! Lord! Don't you remember her calling attention to little wisps of steam rising from Billy's flanks, and how you drew down a bit? And certain—you remember how you used to watch the arrival of other couples, and judged by the condition of the horse, how far along the driver had got in his "sparkling"? A steaming, used-up animal meant either a lover's quarrel or just the beginning of the game, while the boy was yet in the "showin' off" stage.

But a horse that was dry and comfortable, without a turned hair, was the equivalent of an announced engagement.

The Hall

And that hall—with the boughs of hemlock and spruce around the walls; and the lamps with the reflectors behind them, and the musicians at one end on a platform. The girls who had burst from their bundling wraps, like butterflies, fluttered on the benches or chairs against the walls, gently touching their hair, and feeling for certain bows and buckles, and when the men came in, suddenly breaking into animated discussion with one another.

Then the music began and slipped feet tapped, and fingers beat time on knees, and the wait was so ghastly, that at last, with burning ears and hurried breath, you went over to someone and asked for the "pleasure," and after that—oh, well, such a night!

The Homeward Drive

Squares, waltzes, Virginia reels, cross-overs, forward-fours, do a dos, cheat your partners, swing to sides, ladies-changes, and all hands round! Oh, it was such a delicious hodge-podge, through which you followed the luring eyes, that like will-of-the-wisps led you wherever someone would.

And that homeward drive! When there seemed to be just you and someone, and Billy, in the whole pure white world, flooded with stainless moonlight! And the bells danced, and you were so afraid the old buffalo robe might slip down that you had to put your arm about someone and hold it tight. And once sorrel Billy threw back the snow from his hoofs so hard that someone had actually to put her head down on your shoulder to protect her face.

Oh, yes, indeed, if there's anyone in this town who ever went to a country dance—he remembers all right!



Costumes for Fancy Dress

THIS is the season of the fancy dress party, more interesting to many, no doubt, than formal evening entertainments. Besides the well-known characters of history and fiction, there are the flower costumes that are wonderfully pretty. The daisy has a finely plaited or gathered skirt of yellow cheese-cloth or tulle, or more expensive materials if you like, though the effect for one evening's wear will be very little better. Over this a not very full skirt of white satin or lining fabric, gathered at the waist and slashed its full length to form the daisy petals, each of which should be tapered to a rounded point at the end and not quite so long as the yellow skirt. The fitted waist should be green, and little points of the green, reaching not quite to the hip, should be added as a peplum, waist and points representing the calyx of the blossom. Trim the neck and dress the hair with daisies; paper flowers will be capital for this purpose. A water-lily costume would be made in similar fashion, but the lily petals should be wider and not so long. Trim the waist with grasses of green crepe paper. As the centers of most flowers are yellow, the lower skirt in most cases will be that color, and a little thought will give one the clue to various flower models.

A witch's costume is not difficult to compass. Make it of gray shawl, flannel, cheese-cloth or similar soft material. A Japanese kimono will answer as a model for the domino, and the foundation of the tall peaked hat may be buckram or cardboard, rolled into a pointed cone and with shawl or circular brim sewed to it. Cover the hat smoothly with the material of the dress; wind about it a scarf of gray chiffon tulle that has been drawn through the hands to soften it. The ends of the scarf are supposed to be the cobwebs that float on the air. At one side of the hat place an owl of the familiar kind that is made of crepe paper and has shoe-button eyes. The witch should carry the proverbial broomstick, which should be plentifully decked with the cobwebs. A figure of a black cat with arched back and tail erect, cut from black cloth, should be applied to some part of the robe, or several of them may be so used.

Psyche is a character that admits of pretty and becoming dressing. The gown is a simple robe of clinging white material; cheese-cloth is always excellent for these draperies, or cotton crepe on albatross will drape effectively. The shape of the garment might be taken from a rather full nightdress or a Mother Hubbard wrapper, omitting the yoke and running a drawing string in the neck. The gown is adjusted to the figure by a ribbon, about six yards long and two inches wide, passed around the waist and crossed at the back in suspender fashion. Small wings cut from chiffon, tulle or net, and wired at the edge with bonnet wire, should be pinned or sewed to the ribbons that cross the back. Psyche is usually

shown as a butterfly. Galatea's costume, omitting the wings, is similar. The hair should be dressed in the well-known Psyche knot at the back of the head and thickly powdered with cornstarch, or a white wig may be worn. If a little girl's hair is tucked up into a similar knot she will look a quaint little character in the Empire dress shown among this month's patterns, and will be prepared for the children's party or a flower girl at a wedding.

There are numerous ideas more or less original for children's fancy dress that may be founded on the patterns of every-day dress. The little nightdrawers that are all-enveloping even to the feet (like stockings), if made of gray cotton flannel and furnished with a close-fitting hood of the same material, will turn the small boy into a fascinating bunny, especially if long ears of the same material and wired at the edge are sewed to the hood. A bit of fur sewed at the back, making the resemblance to Mr. Cottontail still more complete.

Any little dress pattern with plain gathered skirt may be converted into tuck-up or Dolly Varden, if two skirts are made, the waist and upper skirt flowered chintz or calico or lawn at the lower of plain light-blue or pink cambric or satin. Mount both into same band, cut the flowered skirt through the center of the front band and loop the sides up high. This may even be managed without cutting at front breadth if the dress is wanted later for the regular wardrobe. A little straw hat and a shepherd's crook turns Dolly Varden into Bo Peep, and Little Boy Blue's dress may be made from any boy's suit pattern; but don't forget his horn and an old straw or felt hat decorated with a wisp of hay. The same pattern that provides the rabbit costume will serve for the popular Teddy bear; the material should in this case be brown cotton flannel. The head may be one of the papier-mâché masks representing a bear, though this, too, may be managed by a hood, leaving the face uncovered, or a small mask may be worn. Make the hood square across the top and gather up each corner to form an ear.

It is not all difficult to copy the "Dutch

Christmas Gifts for Small Purse

Presents that are Easy to Make at Minimum Cost
Recipes for Cakes and Dairy Sweetmeats

THE Christmas packages raffia of a bright red shade is even more pretty than ribbon. It is also stronger than ribbon and much less expensive, as a bunch costing ten cents will tie a dozen packages.

While visiting in a German city the writer saw a number of novel Christmas trees. Instead of fir, a small cherry or similar tree was used, the branches tightly wrapped with cotton batting. If the tree is not symmetrical, more branches are added by binding on to other limbs. Many colored balls are used and strung from branch to branch. The effect of the colored ornaments on the white limbs has to be seen to be appreciated, but is very effective.

One of the prettiest trees was trimmed all in white and silver. Only white candles were used; silver bells, ornaments and horns were hung on the branches. Much silver tinsel or "rain" was draped all over the tree; bits of white cotton batting, or asbestos (comes loose in bulk at hardware stores and looks like batting, but is not inflammable), represented snow on the branches, and was sprinkled liberally with "diamond dust" or powdered mica. The extreme whiteness and sparkling of all the silver decorations was a pleasant change from our usual trees, and was more "fairy-like," as one of the children said.

How many of us ever presented our

friends with traveling aprons for Christmas or birthday presents? A friend of the writer's said: "My belongings were always in a mass of confusion, but since

I have known the value of the apron I wouldn't think of visiting without one." When traveling it is a difficult matter to keep the toilet accessories together. Take a piece of linen, the natural color, and bind with red tape. Then turn up a piece at the bottom and divide into pockets as in making shoe bags. Make pockets for pins, hairpins, comb, brush, manicure set, needle and thread, etc. Its special handiness consists in a tape run through the top to tie on when using. When not in use the apron can be rolled up tightly and put in a handy place. It will not make a bulky bundle for even the smallest hand-satchel and will be gladly appreciated by all who travel.

A Handsome Gift for One Dollar
Buy one yard of linen sheeting at \$1 and make a pair of hemstitched pillowcases. One woman says she has found them more appreciated than anything she can buy for ten times the sum. An embroidered initial will add to their daintiness.

A doll which will prove serviceable and attractive to nearly all little tots may be easily and cheaply made. Buy a sofa pillow-top on which is printed the face of a pretty girl. Round the corners until the face is in the center of a circular piece about twelve inches in diameter. Run a stout thread around the edge, draw together and stuff with bits of paper or shreds of cloth. This is to be the head. From stout unbleached muslin cut, all in one piece, the body, arms and legs. Stitch around edges, cutting an opening down center of back. Turn inside out and stuff with sawdust. Close opening carefully and sew on the head. Dress in a little Red Riding Hood outfit, and the result is a doll that will be a joy forever to the little heart whose property she becomes.

A little girl who has dolls of all descriptions, from a big French doll that talks down to one made as described above and christened "Raggy," loves

Raggy better than all the others, and once, when a thoughtless auntie made some disrespectful remarks about her "rag doll," the little mother's heart was almost broken. Surely many little girls not so well favored as the cakes the

mentioned, whose parents have to spend their money to buy shoes and other necessities instead of dolls, would appreciate a doll like this.

The true spirit of both Christmas and New Year is often smothered by the elaborate gifts that too often cannot be afforded by the giver, while if more people would confine their remembrances to a dainty box of cakes, presented with a sincere desire to make a love offering, how much better would this world be, and how much closer would we be to the original meaning of this season.

The simplest recipes for cakes and cookies can be the foundation for attractive decoration, formed of kernels from pecan, hickory, almonds or English walnuts. Candied citron, sliced and cooked for a few moments in hot water to make it tender will make foliage and stems. Wintergreen and silver-coated pellets, "sugar plums" (which are the caraway and anise seeds sugar-coated), marshmallows, colored sugar and jubilee paste will transform the plainest cake mixture into a holiday tidbit.

A Pretty Christmas-Cake
A Christmas cake will be doubly attractive to the children if "Merry Xmas" is traced with icing about the sides or top. The loaf cake should first be covered with a thick coating of icing, preferably colored red and flavored with strawberry or red raspberry. A white icing for the decoration and lettering can have a delicate flavor of vanilla. The scrolls, leaves and lettering can be formed with the use of a cornucopia made of very stiff paper, sewed together and the point clipped to any sized opening desired.

An Uncooked Icing
An uncooked icing that will keep moist for several days is made by using confectioners' sugar, which is also known in stores as "four X," adding enough sweet cream until it is moist enough to spread without running. Add the flavoring and roll out all lumps in the sugar before wetting. For this icing the coloring should be put in alternating with the cream. If it becomes too thin add more sugar.

A word about flavorings: Many a

housekeeper pays twenty-five or thirty-five cents for a three-ounce bottle of extract when she can purchase at the drug store vanilla optimum for \$1.25 a pint, and in some localities for less. This is the first grade of vanilla, and a pint will last an ordinary family a year.

All spoon measurements in the following recipes mean level, unless otherwise stated; the cups used are the one-half pint measuring ones, and the molasses is the dark New Orleans.

Fruit Loaf
Remove the rind from one pound solid fat, salted pork; cut into slices, chop

There is nothing that equals the boiled icing, and by boiling the sugar and water without stirring until it spins threads when run off a spoon or fork, then turning this sirup on the whites of the eggs, which have been whipped dry, then beaten until cold, one will have a delicious covering. A half teaspoonful of cream of tartar put into the sugar and water prevents sugaring.

Stewed cranberry juice, red currant, raspberry or strawberry jellies or beet juice will produce any shade of red or pink, and should be put into the sugar and water before it begins to boil. Five cents' worth of red and green vegetable coloring purchased at a reliable drug store will give one enough material for a family for six months. When purchasing say that it is wanted for food coloring and this will assure getting a vegetable and not a mineral preparation.

Remove the rind from one pound solid

fat, salted pork; cut into slices, chop

Remove the rind from one pound solid

fat, salted pork; cut into slices, chop

fat, salted pork; cut into slices, chop

fat, salted pork; cut into slices, chop

fat, salted pork; cut into slices, chop

fat, salted pork; cut into slices, chop

fat, salted pork; cut into slices, chop

fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop

Remove the rind from one pound solid fat, salted pork; cut into slices, chop